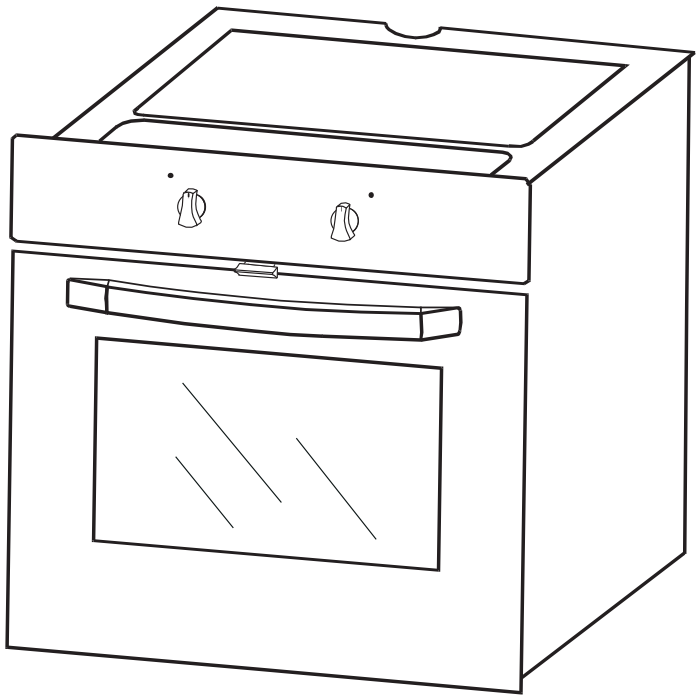
LINO

FVA 3M1 XS

OPERATING AND INSTALLATION INSTRUCTIONS OF BUILT-IN OVEN



Dear Customer,

We take offering quality products more than your expactation as goal, offers you the products produced in modern facilities carefully and particularly tested for quality.

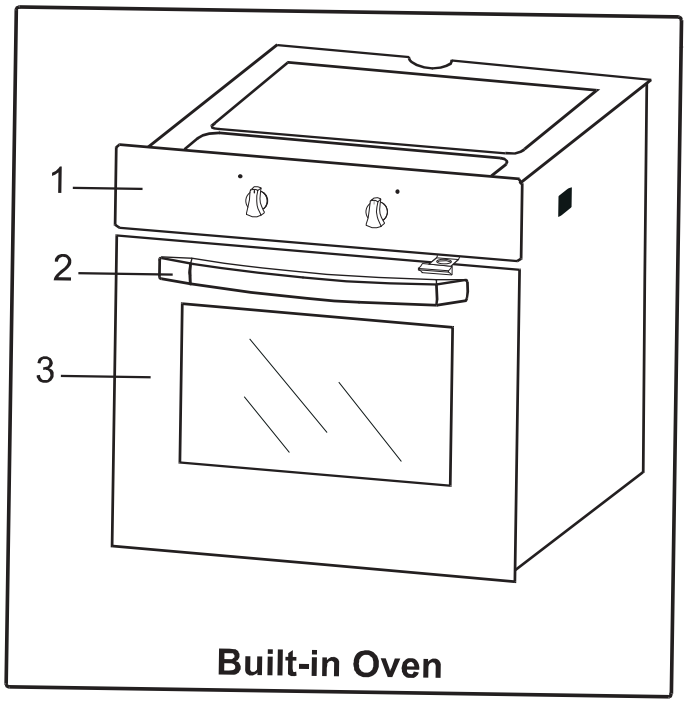
Your manual is prepared in order to help you to use your appliance that is manufactured by the most recent technology, with confidence and maximum efficiency.

Before use of your appliance, carefully read this guide that includes the basic information for right and safe installation, maintenance and use. Contact to the nearest Authorized Service for mounting of your product.

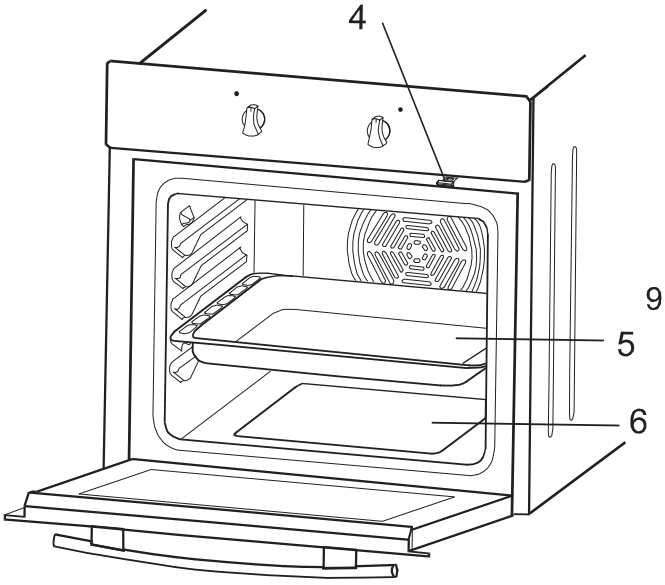
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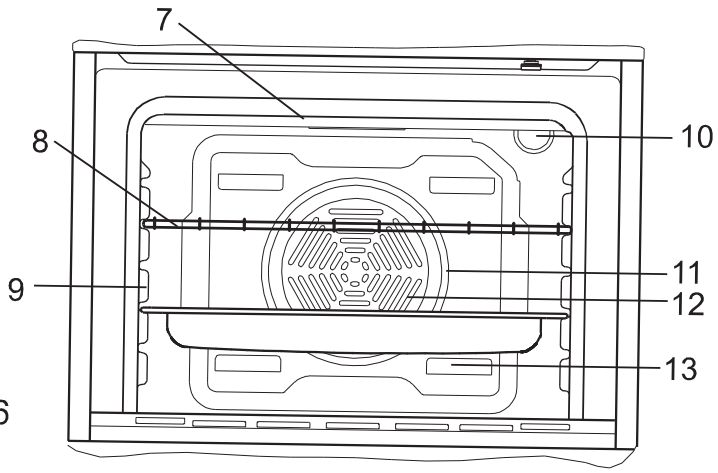
1- Presentation and size of product
2- Warnings
3- Preparation for installation and use
4- Using the oven
5- Cleaning and maintenance of your product
6- Service and Transport

PART 1: PRESENTATION AND SIZE OF PRODUCT



Built-in Oven





LIST OF COMPONENTS :

1- Control panel
2- Handle
3- Oven Door
4- Child Lock
5- Tray
6- Lower Heating Element (behind the plate)
7- Upper Heating Element (behind the plate)
8- Wire Grill
9- Racks
10- Oven Light
11- Turbo Heating Element(behind the plate)
12- Fan (behind the plate)
13- Air Outlet Shutters

PART 2: WARNINGS

BEFORE STARTING TO USE THE APPLIANCE, PLEASE TAKE ALL ESSENTIAL SAFETY MEASURES AND THROUGHLY READ THE USER MANUAL

- This appliance has been designed for domestic use as built-in furniture.
- After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your Authorized Service. As packaging materials need to be collected immediately and put out of reach.
- The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
- Before connecting your appliance to the mains at home, make sure to check the conformity of voltage and gas settings, which are specified on the information sticker attached to the appliance and/or packaking, with the usage conditions available.
- Do not operate the oven before it is fully installed.
- Be sure that all of its buttons are turned off when the appliance is not in use.
- Be sure that the supply cable is not wedged during the installation of the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Before replacing the oven illuminating light, turn off the power to the appliance.
- Switch off the appliance before cleaning, maintenance work etc.
- Some parts of the appliance may preserve their heat for a long time; please wait untill the parts primarily exposed to heat cool off before touching them.
- Do not keep flammable items/substances near the appliance while it is in use.
- When operating other electrical devices near the appliance, pay attention that their cables do not come into contact with heated parts.
- When the appliance is not in use, make sure that the buttons are in " 0 " (off) position.
- Your appliance needs sufficient air circulation while it is operating. Carefully read the part of this manual, where installation procedures are explained, and make sure the relevant conditions are satisfied.
- This operating manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may not be included, in your appliance. Pay attention to the explanations with illustrations while reading the manual.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- WARNING: Accessible parts may become hot during use. Young children should be kept away
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

FOR THE EFFICIENCY AND SAFETY OF THE APPLIANCE, WE RECOMMEND THAT YOU ALWAYS USE ORIGINAL SPARE PARTS AND CALL ONLY AUTHORIZED SERVICE PERSONNEL SHOULD YOU NEED HELP.

- **Pay attention to the following when using your appliance.**
- Be careful to connect your appliance to an earthed power outlet or line.
- Do not place the power cord of your appliance near any heated spot. Do not pass it near the hob. Contact the nearest Authorized Service in the event any damage occurs to the power cord.
- When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to property ventilate the environment in which the oven is installed.
- Do not touch the interior and the heater when using the oven part of the applianca as it wil be hot. After switching off the heater, do not touch it with your hand before it is completely cooled off.
- Do not put flammable and combustible materials into the oven. Do not place combustibles including any pressured container, paper, plastic and fabric near the hob surface.
- Be careful when using the oven part of the appliance as the oven surface can be hot. Keep children away from the oven.
- While the front door is open, do not let children climb on the door or sit on it.

- The values indicated on the printed documents found on the product are values obtained in laboratory environment according to relevant standarts. These values may vary according to the usage and environment conditions of product.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface,which may result in shaterring of the glass.

- Do not use steam cleaners for cleaning the oven.

- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Once the cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently.

- Your appliance is produced in conformity with the relevant safety instructions relating to electrical appliances. Maintanance and repair works must be performed only by Authorized Service technicians trained by the manufacturer firm. Installation and repair works, performed without observing the rules may be dangerous.

  The outer surfaces is heated while your appliance is operating. The elements heating the inner surface of the oven and the steam out are extremely hot. These sections will continue to preserve their heat for certain while even if the appliance is switched off. Never touch the hot surfaces. Keep children away.

  Do not move away from the hob while cooking with fat or oil. Flaring may occur in case of overheating. Never pour water into flaring oil. In order to choke the resulting flame, close the lid of the pot or the pan and immediately switch off the hob.

  In order to cook in your oven, the oven function and temperature setting butttons need to be adjusted and the oven timer, if avaible, needs to be programmed. Otherwise, the oven will not operate.

  While the oven door or drawer is open, do not place anything on it. You may disturb the balance of the appliance or break the door.

  Unplug your appliance when it is not in use.

  Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun,rain, snow, dust etc.

PART 3: PREPARATION FOR INSTALLATION AND USE

Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results and not to experience any problems in the future. The information given below contain rules that are necessary for correct positioning and service operations. They should be read without fail especially by the technician who will position the appliance.

CONTACT THE AUTHORIZED SERVICE FOR INSTALLATION OF YOUR OVEN!

3.1. CHOOSING A PLACE FOR THE OVEN

There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!

- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.
- Furnitures surrounding the oven must be made of materials resistant to heat more than 50 C° of the room temperature.
- Required changes to wall cabinets and exhaust fans above the built-in combined product as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the hob board. If there is no exhaust fan the height should not be less than 70 cm.

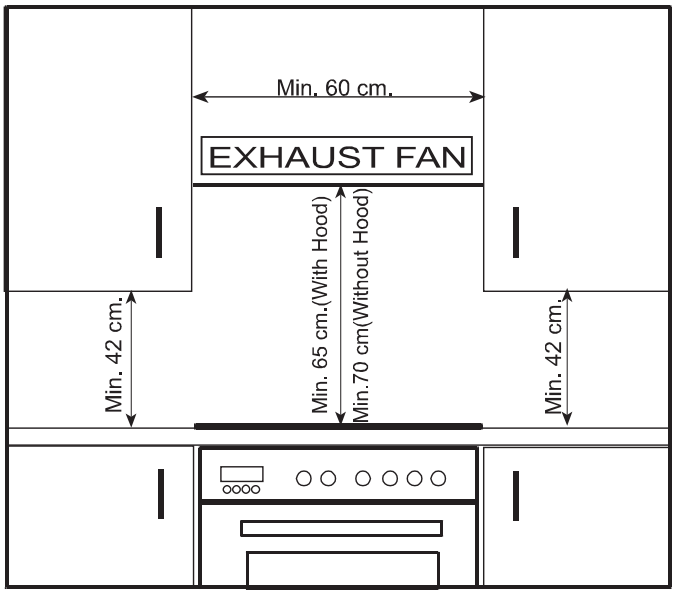
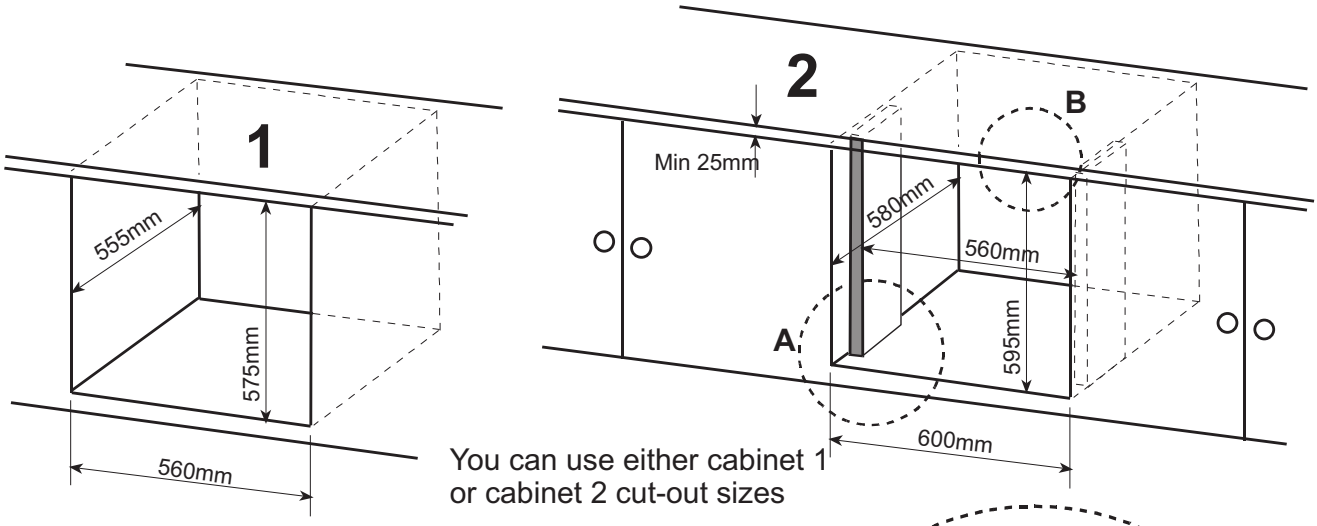


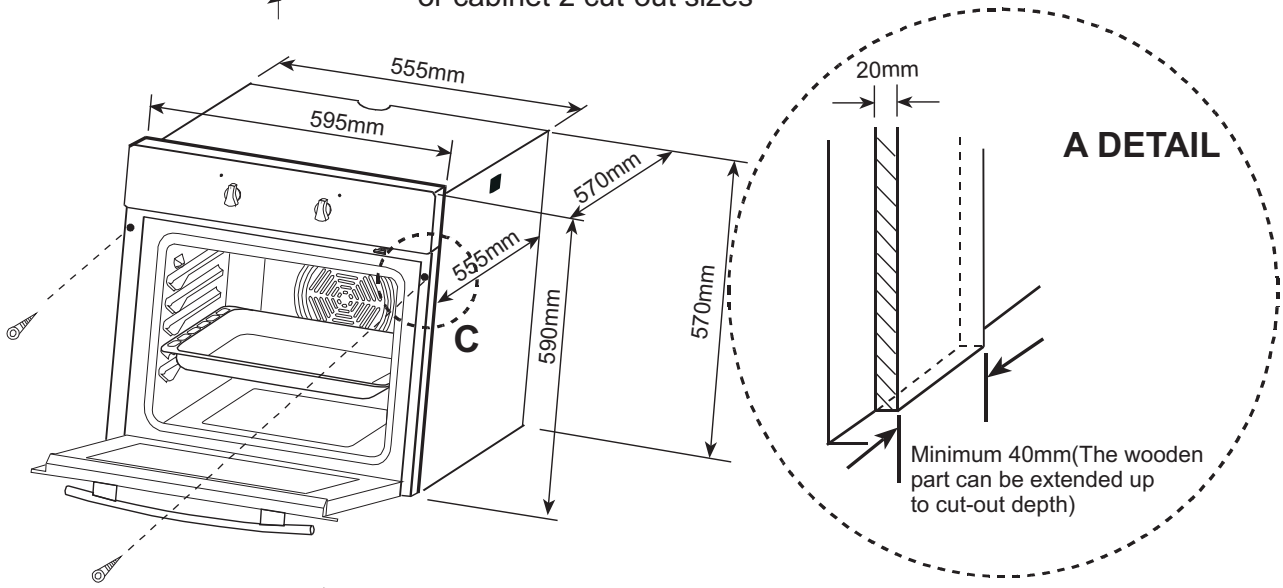
Figure 1

3.2. INSTALLATION OF BUILT_IN OVEN

Cabinet cut-out sizes

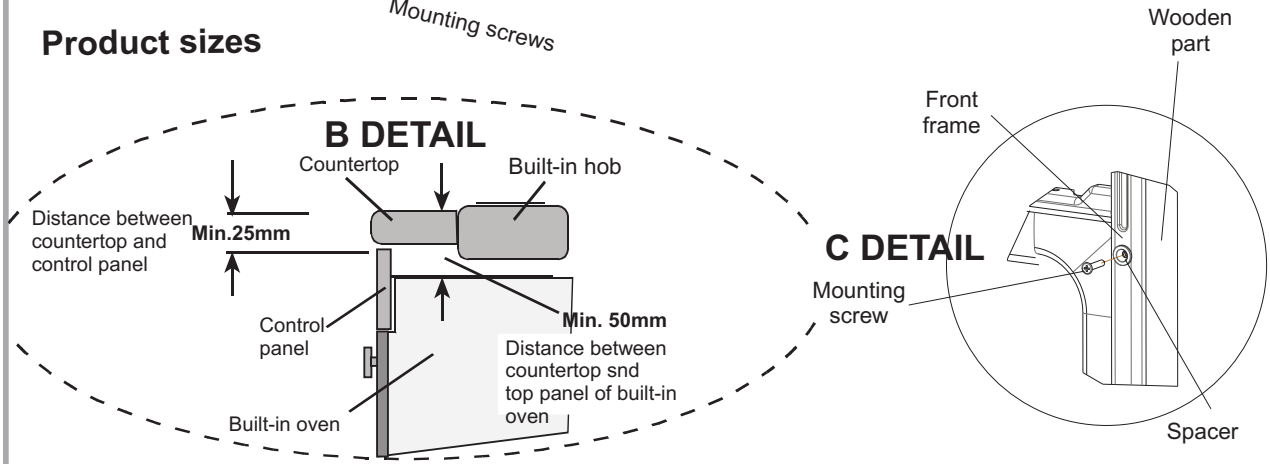


You can use either cabinet 1 or cabinet 2 cut-out sizes



Mounting screws

Product sizes



Insert the oven into cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of cabinet, tighten the screws.

The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended. Otherwise, the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not harmed. In case, you suspect of any damage to the appliance, do not use it; immeditely contact Authorized Service.

3.3. WIRING AND SAFETY OF BUILT_IN OVEN

The instructions given below must be followed without fail during wiring :

- The earthing cable must be connected via the screw with the earthing mark. Supply cable connection must be as shown in Figure 6. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorized Service immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.
- The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure to call the Authorized Service. The cable must be replaced by the Authorized Service.
- Wiring of the appliance must be performed by the Authorized Service. H05VV-F type supply cable must be used.
- Faulty wiring may damage the appliance. Such a damage will not be covered under the warranty.
- The appliance is designed to connect to 220-240V~ electricty is different than the value given above, call the Authorized Service immediately.

The Manucaturer Firm declares that its bears no responsibility whatsover for any kind of damage and loss arising from not complying with safety norms!

3.4. WIRING AND SAFETY OF THE FOR BUILT-IN OVEN

Wiring of the appliance must be performed by the Authorized Service. The appliance is designed to connect to 220-240V~ and 380-415V 3N ~ electricity. If the mains electricity is different than the value given above, call the Authorized Service immediately. Connection of the appliance must be as shown in Figure 2. The appliance is designed for fixed connection to the mains. There is to install an all pole disconnector inside they supply circuit with a contact openning of at least 3mm (rated 32A, delay functioning type).

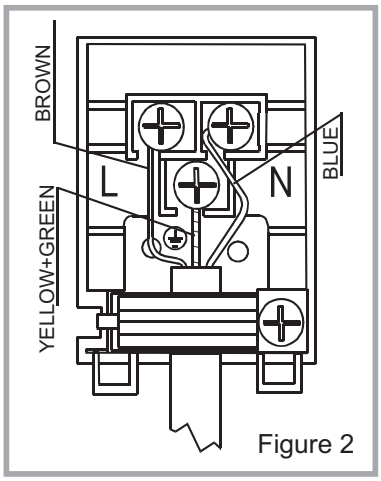
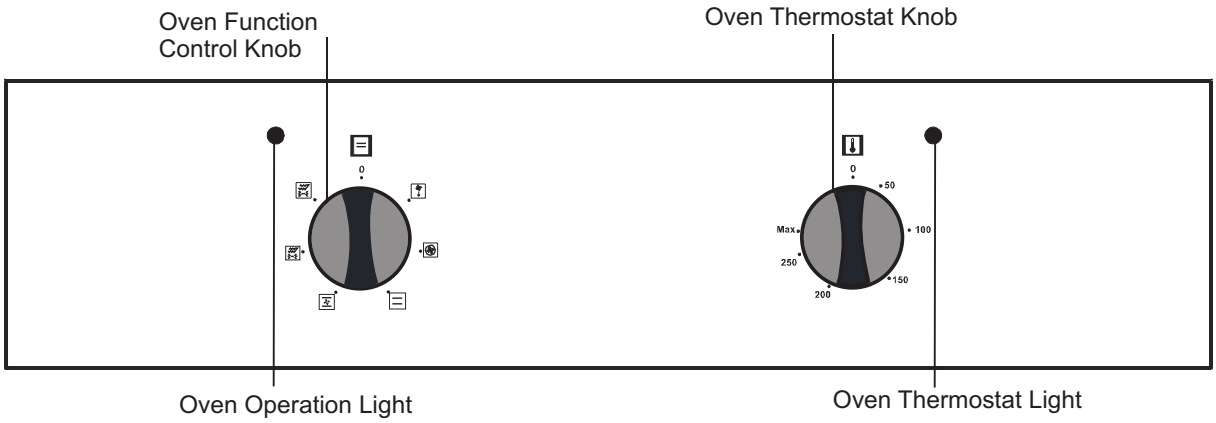


Figure 2

PART 4: USING THE OVEN

4.1 CONTROL PANEL

Built_in Oven



4.2. USING THE OVEN PART OF THE APPLIANCE

Oven Function Control Knob:

To select the desired cooking function, turn the knob to the related symbol(Figure 3). the details of the oven functions have been explained in Table 1 and next part.

Oven Thermostat Knob:

After cooking function set, desired temperature can be adjusted by oven thermostat knob (figure 4) and oven start to operate (timer must be adjusted, if available).
Thermostat signal light will be on or off according to thermostat operation.

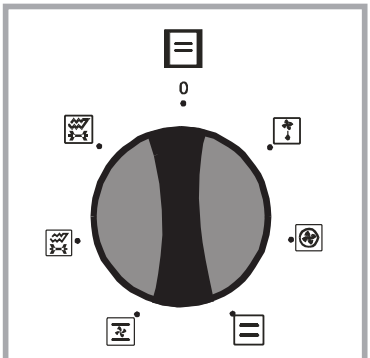


Figure 3

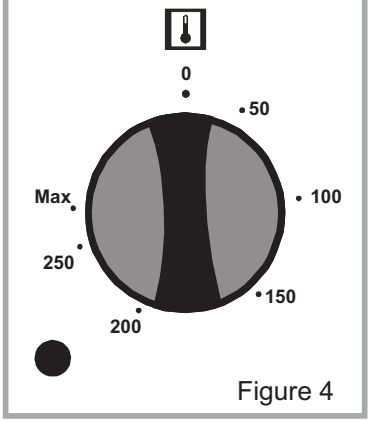


Figure 4

4.3. USING THE OVEN FUNCTION CONTROL BUTTON3

Table 1

	The oven's thermostat and warning lights and the lower and upper heating elements will be switched on.
	The oven's upper heating element will be switched on.
	The oven's lower heating element will be switched on.

Availability of the functions explained below vary depending on the product model.



Lower-Upper Heating Element Function (Static Coking) :

In this type of cooking which is described as the traditional method, the heat emanating evenly from the lower and upper resistors into the oven ensures even cooking of the lower and upper side of the food that you are cooking. Adjust the thermostat knob of your oven to a temperature recommended on the cooking table for the cooking operation you will perform. A preheating of the oven for about 10 minutes is recommended. Leave a food to cook, which is placed in a suitable container, for the recommended duration. This position is a preferred function in making **cakes, sponge cakes, pastry, baked pasta, lasagne, pizza.**

After a cooking/baking, turn off the oven function control knob and the thermostat knob and cancel the timer program if available. Take the cooked/bake food out of the oven, place it on a safe place and ensure that the oven copmletely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**



Lower Heating Element Function :

In this function, only the lower heating element is activated. Lower heating function is best suitable for heating cold food instead of cooking.



Upper Heating Element Function :

In this function, only the upper heating element is activated. Upper heating function is best suitable for heating cold food instead of cooking.

ENERGY SAVING

- During use of electrical cookers , it is required to use saucepans having flat bases.
- Choose a cookware of proper size.
- Using a lid will reduce cooking times.
- Minimize the amount of liquid or fat to reduce cooking times.
- When liquid starts boling ,reduce the temperature setting.
- Oven door should not be opened often during cooking period.

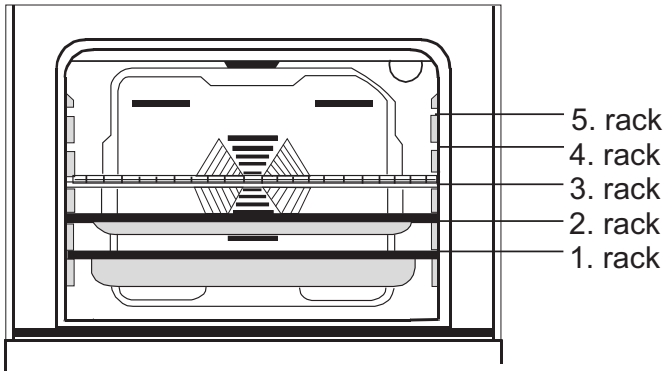
DISHES	TURBO			LOWER-UPPER			LOWER-UPPER FAN			GRILL		
	Thermostat pos.(°C)	*Rack pos.*	*Cooking period(min)*	*Thermostat pos.(°C)*	*Rack pos.*	*Cooking period(min)*	*Thermostat pos.(°C)*	*Rack pos.*	*Cooking period(min)*	*Thermostat pos.(°C)*	*Rack pos.*	*Cooking period(min)*
Layered pastry	170 - 190	1-2-3	35 - 45	170 - 190	1-2	35 - 45	170 - 190	1-2	25 - 35			
Cake	150 - 170	1-2-3	30 - 40	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Cookie	150 - 170	1-2-3	25 - 35	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Grilled meatballs										200	4	10 - 15
Watery food	175 - 200	2	40 - 50	175 - 200	2	40 - 50	175 - 200	2	40 - 50			
Chicken				200	1-2	45 - 60	200	1-2	45 - 60	200	*	50 - 60
Chop										200	3-4	15 - 25
Beefstake										200	4	15 - 25
Two-tray cake	160 - 180	1-4	30 - 40									
Two-tray pastry	170 - 190	1-4	35 - 45									

* Cook with roast chicken skewer....

4.4. ACCESSORIES USED IN THE OVEN

It is recommended that you use the containers indicated on the table depending on the food you will cook in your oven, you can also use glass containers, cake cutters, special oven trays suiatble for use in your oven, available in the market. Pay attention to the information given by the mufacturer firm concerning this issue. If small sized containers are used, place this container on the inner grill wire so it will be precisely on the middle of the wire. The information given below should be implemented for enamelled containers.

If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation; deformation might be observed on the tray due to high temperatures forming during the cooking/frying operation. This is normal, physical state thay results during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off placing them on a dry piece of cloth. Otherwise, the glass tray or container might break. If you are going to perform a grill operation in your oven, we recommend that use use the grill on tray, supplied together with your product (if your product includes this equipment). This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the large wire grill, insert a tray into one of the lower racks to avoid accumulation of the oils. To make cleaning easier, add some water into it as well. In a grilling operation, use the 3. Or the 4.rack and ail the grill to prevent the food to be grilled from sticking to the grill.



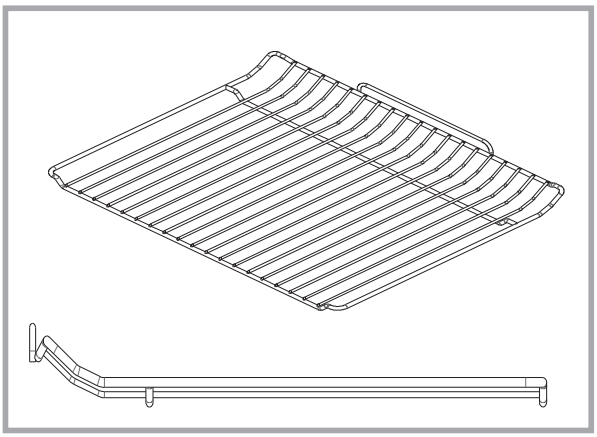
Wire grid: Used for grills or placing different containers other than the cooking tray on it.

Shallow tray: Used for baking pastry such as flans etc.

Deep tray: Used for baking stews.

Figure 5

Pan anti-tilting wire



- To locate grid correctly in the cavity, put it to any rack and push the grid up to the end.
- The pan anti-tilting wire must be placed inside of the cavitiy.

PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN

5.1. CLEANING

Before starting to clean your oven, be sure that all control buttons are off and your appliance is cooled off. Unplug the appliance.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As they might ahrm the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event the excess liquids spilling over your oven should burn, it may cause a damage to the enamel. Immediately clean up the split liquids. Do not use steam cleaners for cleaning the oven.

Cleaning the interior of the oven

Make sure to unplug the oven before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe your oven with a soft piece of cloth dampened with soap water after each use. Then wipe it again, this time with a wetted cloth, and wipe it dry. A complete cleaning using dry and powder type cleaners. For product with catalytic enamel frames, the rear and side walls of the inner frame do not require cleaning. However; depending on usage, it is recommended that you replace them after a certain period of time.

5.2. MAINTENANCE

Replacing the Oven Light

The change of oven lamp must be done by authorized technician. The rating of the bulb should be 230V, 25Watt, Type E14,T300 before changing the lamp,the oven should be plugged off and it should be cool.

The lamp design is specific for the use in household cooking appliances and it is not suitable for household room illumination.

PART 6: SERVICE AND TRANSPORT

6.1. REQUIREMENTS BEFORE CONTAINING TO SERVICE

If the oven does not operate :

The oven may be plugged off, there has been a black out. On models fitted with a timer, time may not be regulated.

If the oven does not heat :

The heat may be not adjusted with oven's heater control switch.

If the interior lighting lamp does not light :

The electricitiy must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

Cooking (if lower-upper part does not cook equally) :

Control the shelf locations, cooking period and heat values according to the manual.

Except these, if you still have any problem with your product, please call to the "Authorized Service".

6.2. INFORMATION RELATED TO TRANSPORT

If you need any transport :

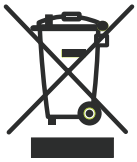
Keep the original case of product and carry it with its original case when need to be carried. Follow the transport signs on case. Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.

Place a paper between the upper cover and cooking panel, cover the upper cover, than tape to the side surfaces of oven.

Tape carboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not damage to the oven's cover during transport. Also tape the oven's covers to the side walls.

If does not have the original case :

Take measure for external surfaces (glass and paintes surfaces) of oven against possible blows.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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